

STIRLING



ITALIAN
*Winemaker's
Dinner*

Fresh shucked oysters
with fingerlime caviar mignonette

Grilled cucumber bruschetta with
basil cream cheese, fire blistered cherry tomatoes

Paladin Prosecco DOC Millesimato Brut Rosé

First Course

Grilled Radicchio
Grilled Prawns, Scallop Crudo
Charred Grapefruit Dressing

Bosco del Merlo Pinot Grigio DOC Della Venezie

Second Course

Double Stuffed Duck Confit Ravioli
Beet Root, Velouté

Casa Lupo Valpolicella Ripasso DOC

Main Course

Roast Wild Boar Loin
Tuscan Creamy Polenta
Blueberry Gastrique, Roasted Broccolini

Castelvecchi Solana Toscana IGP, Super Tuscan

Dessert

Blonde Chocolate Panna Cotta
Biscotti

Paladin Moscato

